

SANITATION

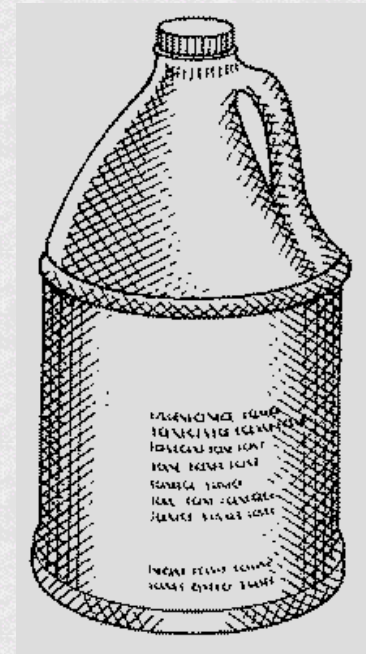
Wash, rinse and sanitize all surfaces that will come into contact with food.

- **Chemical sanitizing**
- **Heat sanitizing**

CHEMICAL SANITIZING

Chemical: Immerse object in, or wipe down with, bleach or sanitizing solution

READ LABELS

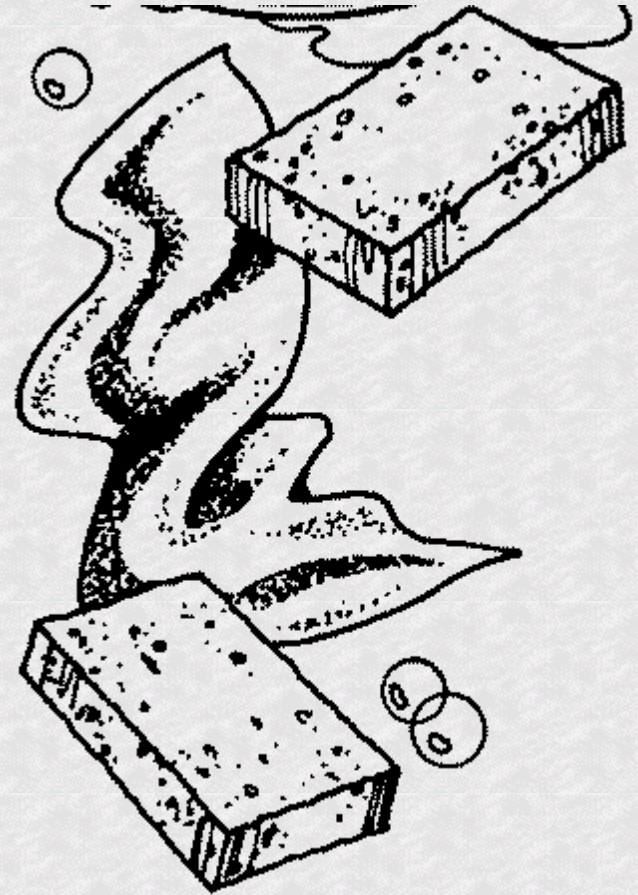


HEAT SANITIZING

- **Immerse equipment into water at 170-195 degrees for at least 30 seconds.**
- **When using a dishwashing machine, water temperature should be at least 150 degrees for washing and 180 degrees for rinsing.**

RAGS AND SPONGES

REMEMER: Rags and sponges can be a course of contamination unless properly sanitized.



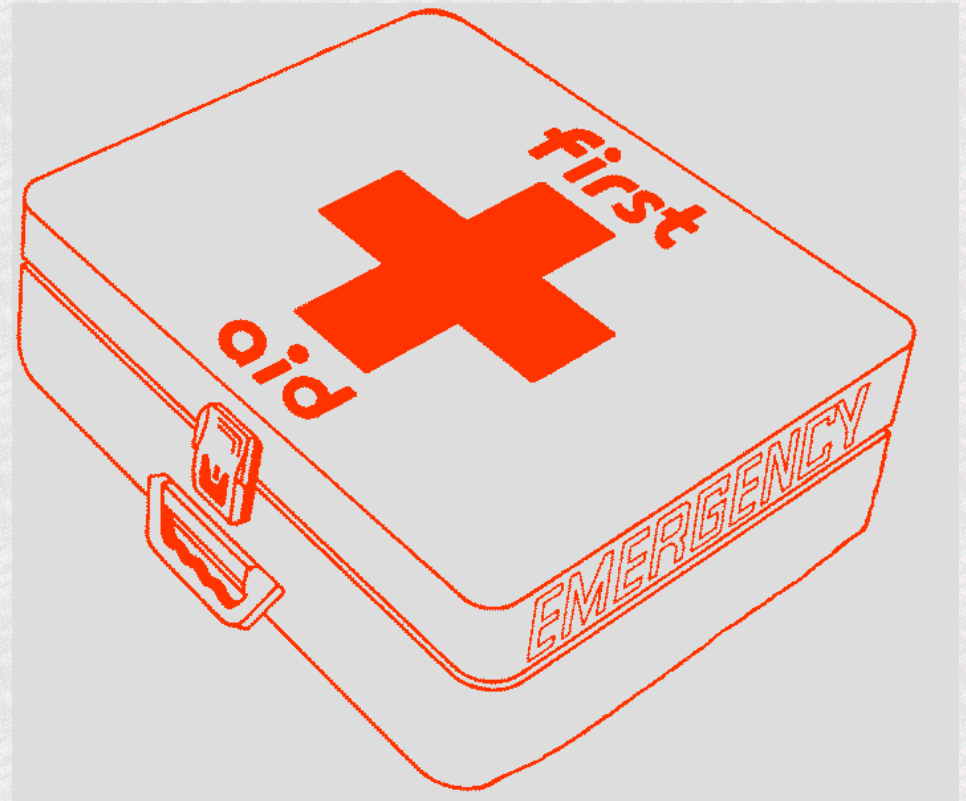
HANDWASHING



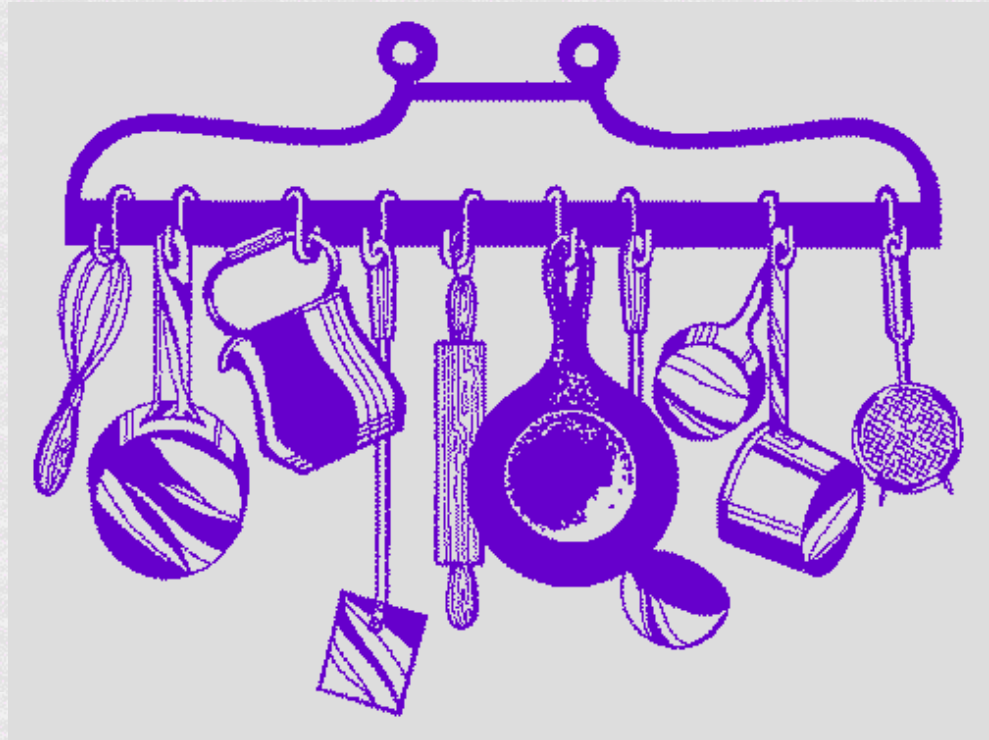
**Wash hands thoroughly following
any activity through which they
may have come into contact with
bacteria.**

CUTS

**Cover cuts with a
clean bandage
and cover with
glove.**

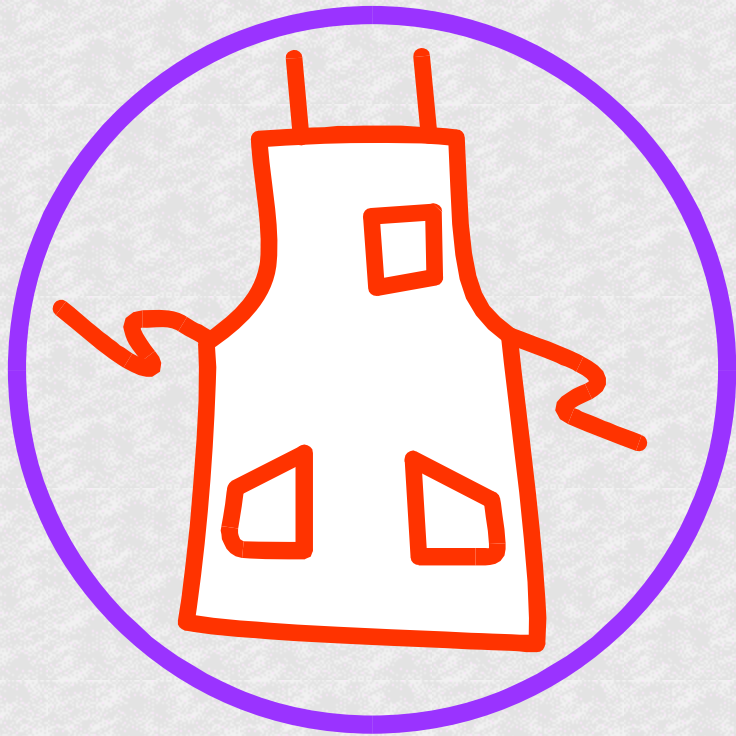


UTENSILS



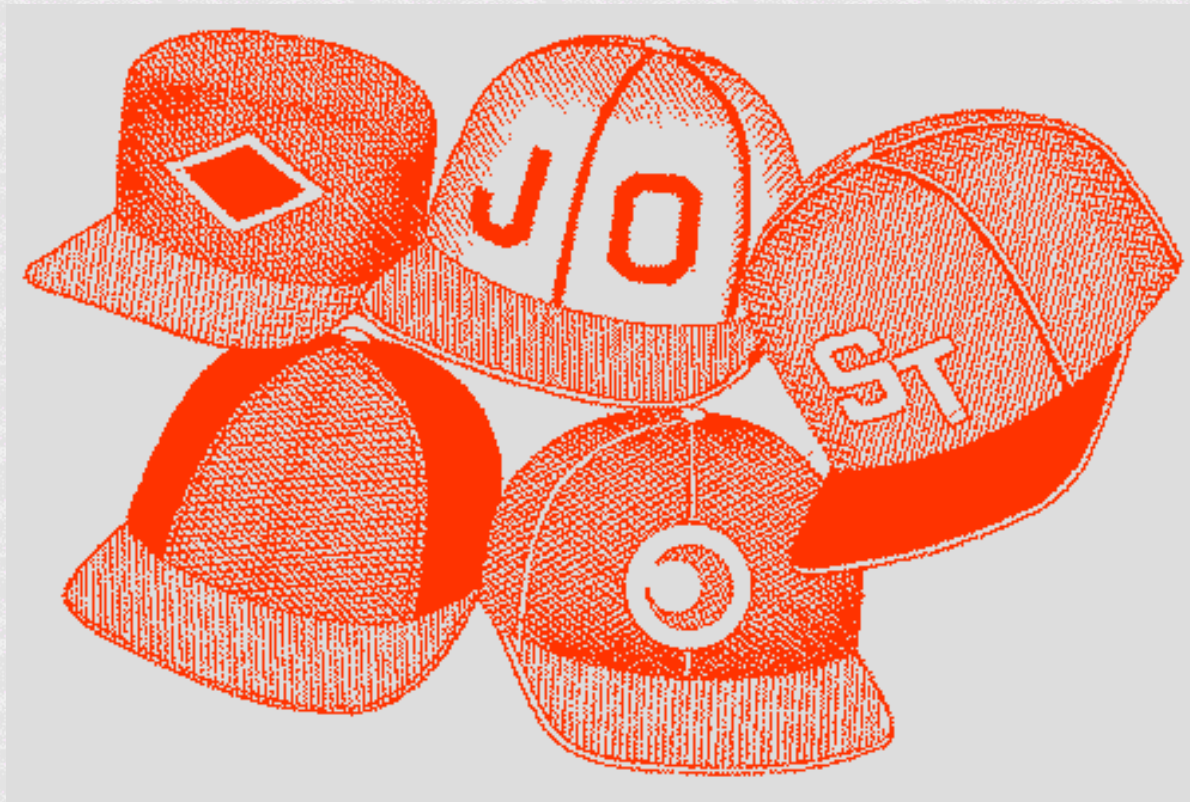
Use clean and sanitized long-handled utensils to serve food.

UNIFORM



**Wear clean clothes or
uniform and outer
covering.**

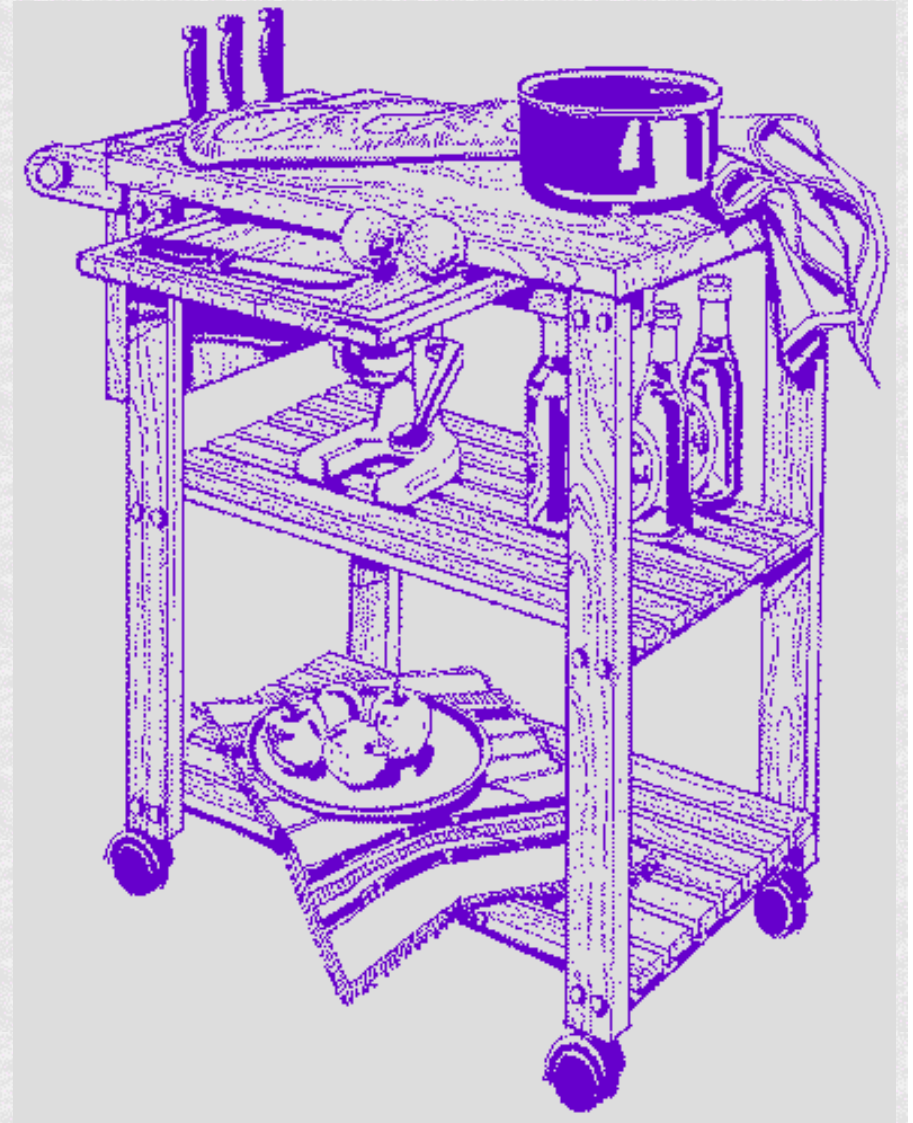
HAIR RESTRAINTS



**Remember
to wear a
hair
restraint or
hat.**

EQUIPMENT/UTENSILS

**After thoroughly
cleaning, air dry
completely
before storing.**



SANITIZING PORTABLE EQUIPMENT

Proper cleaning requires:

- **A 3-compartment sink**
- **A separate area for scraping and rinsing food and debris into the garbage container or disposer**
- **Separate drain boards for clean and soiled items.**



SANITIZING PORTABLE EQUIPMENT

- 1. Clean and sanitize surfaces.**
- 2. Scrape food into garbage/disposal and rinse.**
- 3. Pre-soak items as necessary.**
- 4. In the first sink, immerse equipment in detergent solution about 120 degrees.**
- 5. Use a brush/cloth to loosen any visible soil.**
- 6. Rinse in second sink using clear water 120-140 degrees to remove all debris.**
- 7. Sanitize in third sink by immersing in hot water at 170 degrees for 30 seconds or in chemical sanitizing solution**
- 8. Air dry completely.**

SANITIZING IN-PLACE EQUIPMENT

- 1. Unplug electrically-powered equipment.**
- 2. Remove debris.**
- 3. Wash, rinse and sanitize removable parts.**
- 4. Wash food-contact surfaces and rinse.**
- 5. Wipe down with sanitizing solution.**
- 6. Wipe down all non-food contact surfaces with sanitized cloth**
- 7. Allow all equipment to air dry completely.**
- 8. Re-sanitize external food-contact surfaces of the parts.**
- 9. Scrub wooden surfaces with detergent solution and brush.**
- 10. Rinse in clear water**
- 11. Wipe down with sanitizing solution after every use.**